

NOTES FROM MEADOWBROOK FARM

By William Pitt



Powdered charcoal and coarse sand are good for ducks.

Lime is a purifier and makes an ideal wash for the coops, perches and nests.

Ensilage provides a good food to be used as a variety during the winter months.

Keep all of the late plants well cultivated, stirring the soil to the depth of only two or three inches.

The cattle market for thin grassy steers has not been satisfactory for sometime and prices have been declining.

Heifers accustomed to the milking machine from the first do much better than old cows that have been milked by hand.

Some who grow sunflowers for chickens advocate gathering the heads and thrashing off the seed and storing it for winter use.

Corn stalks on the ground over winter will decay more quickly than where allowed to stand, and flat on the ground they will hold the soil from erosion on sloping or hilly land.

Save the painful process of dehorning by preventing the horns from growing upon the calves. This can be done by clipping the hair off the little knobs and applying a preventive.

In large gardens and on fine estates the fashion of the day runs to coloring—planting out broad masses of simple flowers where the carefully studied effect is intended to be in the so-called natural style.

In pruning raspberries first observe how many canes there are in the hill, and cut out all over three or four. The number of main canes should be governed by their size and the number and strength of their laterals.

There are few farmers who could not profitably keep a few sheep. The difficulties that stand in the way can be easily overcome, and it is well worth while to make the effort when one considers the benefits from sheep.

On one farm where pure bred poultry is the pride of the poultry-yard and where the heavy laying strain is the prime object greater layers can be produced and the flock can still be among the top notchers as pure breeds.

Many varieties, especially of the peach, have been brought from the south and have done well in the peach-growing sections of the north. Among these will readily be recalled Elberta, Thurber, Belle of Georgia and others. But quite as many of them have been disappointing.

Corn is too fattening to feed to the hens in any great quantity. It causes a large number of ailments, such as liver troubles and digestive derangements, resulting in loss and low egg yields. Gluten, meat, beef scraps, wheat bran and hulled oats should be fed regularly to promote health and egg production.

If at all possible, get the drove of pigs out on a field of clover or cowpeas. The hog by nature is a grazing animal, and it will make the most economical gains when allowed to forage for a part of its living. Hogging off peas and clover also has the advantage of fertilizing the land and spreading it evenly over the surface.

The earlier ground is plowed for fall wheat the better, as it allows more time for the soil to settle before seeding time. Soil in which wheat and all other grasses are sown must be worked down very fine and compact in order that a large per cent. of the seeds may germinate and the young plants make early and rapid growth. Extra time and labor spent in this way will be rewarded in next season's crop.

There is no difference in the whipping qualities of gravity and separator cream. When any difference is experienced it is due to other factors and not the method of getting the cream. Cream for whipping purposes should contain at least 20 per cent butter fat. The best results are obtained with cream containing 25 to 40 per cent butter fat. Pasteurized cream may be whipped as easily as unpasteurized if it is thoroughly cooled and held at 35 to 45 degrees Fahrenheit for at least two hours before whipping. Cream should whip in from 30 to 60 seconds. When a longer time is required there is danger of some of the butter fat separating or churning.

The catch crop will prove a land-fattener.

Do not ruin your horse by compelling him to pull too hard when young.

Crocus grown in grass dies down so easily that it does not interfere with the lawn.

Shippers of cattle that show any fitness for a fat stock market have no cause to complain.

A value in hogging down corn at maturity in the fall is the enriching of the soil with the droppings of the animals.

Select medium-sized, full ripe tomatoes for seed. No crooked or small-sized fruit should be taken if the best seed is wanted.

Sunflower seed is good poultry food, and a few rows of the plants near the poultry yards are also good for summer shade and protection.

To keep the boy on the farm, enlist his interest, give him something that he can call his own, and let him have the profits realized from its sale.

Do not keep either the young or old horses stabled for several days in succession, because they need daily exercise for bone and muscle development.

A Kansas farmer makes a practice of hogging down corn by the use of a portable fence, and last year made his corn thus fed net him 41 1-2 cents a bushel.

One man claims that for the cost of harvesting a 40-acre field of corn, a hog-tight fence can be built around the field where a cattle fence, barbed wire, is already there.

Raw farm land should have a dressing of long manure plowed under in the fall, and a thick dressing of fine rotted manure spread broadcast in the spring and well harrowed in.

The custom of hogging down corn in the fall of the year has been practiced for a great many years on American farms, but it is only of recent years that farmers have come to know its definite value.

The value of humus is emphasized where an old barn, or house has been left standing in the middle of a field as the crops are usually much superior to those on the surrounding portions of the field.

Feeding animals need exercise, but not so much as should be given breeding animals. It is best to promote the tendency toward laziness, allowing just enough exercise to maintain the health of the body.

If the pasture is short in the fall the lambs may be turned in the corn field to pasture. They will eat grass along the fence rows and the lower blades of the corn, but they will not injure the corn in the least.

Land intended for fruit or vegetable garden should have a heavy dressing of long stable manure spread evenly over the ground and deeply plowed under. This should be done in October, or before the fall rains set in.

Where there are bare spots in the lawn sod, sow a little new crop grass seed and rake it in. Before winter sets in a thick dressing of fine, sifted, rich manure should be spread over the grass; rotted manure is the best fertilizer.

In selecting stock to be bred for layers the male birds are quite as important. One must be careful that the males are descendants from prolific layers. The best layers are also obtained where the sires and grand-sires are also from stock noted for their exceptional laying.

The apple maggot is a larvae which hatches out into a moth during a period after the apple has fallen to the ground with a maggot contained within it. The presence of hogs in the orchard in sufficient numbers to consume the fruit as it falls means the extermination of the pest.

In the eastern half of the United States black rot has proven a serious drawback to grape culture. Humidity is favorable to this disease. More than 20 years ago spraying was introduced as a means of combating this and other fungus diseases of vines and fruit trees, and Bordeaux mixture has been the standard fungicide from the first.

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An excellent mixture to keep worms and other parasitic affection from the hogs is as follows: Six bushels of corn cob charcoal, eight pounds of common salt, two quarts of air-slaked lime and a bushel of ashes. Thoroughly mix and then take one and one-quarter pounds of copperas, dissolve it in hot water and with an ordinary watering pot sprinkle the solution over the whole mass and again thoroughly mix. Place this solution in a self-feeder where the hogs can reach it at pleasure.

The KITCHEN CABINET

BE CAREFUL to go strewing in and out. Thy way with good deeds, best it come about. That when thou shalt depart, No low, lamenting tongue be found to say, The world is poorer since thou went'st away. But make so fair and sweet The house of clay, some dust shall spread about. When death unlocks the door and lets thee out." —Alice Carey.

Ironing Embroidered Linens. Have the ironing table covered with a heavy flannel, then a white covering, not too coarse, as the prints of the threads will be seen on the linen when ironed. See that the coverings are smooth and well secured. When ready to iron lay the dolly on wrong side up, use a heavy moderately hot iron and iron always with the thread of linen. Push the iron from you when possible and iron from edge to edge. This keeps the dolly straight and ironing on a padded board makes the pattern stand out. In ironing round pieces iron from the center out, carefully following the threads and see that no fullness is given. Those pieces with lace edges, the centers should be ironed first and the lace always ironed on the wrong side.

Where the center has open work or drawn work, stretch with the fingers gently until of the original size, then carefully iron it so. Roll dollies or sideboard cloths on pasteboard mailing tubes as they will then be without fold or wrinkle.

Pickling Time. This is the time of the year when the spicy odors from the laboratories of our cooks greet our nostrils and thrill us with delightful anticipations. There are pickles and pickles, but no housewife considers her store complete without the old-fashioned pickled cucumbers, the sweet pickled peaches and pears and a few bottles of catsup. To be successful in any kind of fruit preserving it is necessary that the fruit be fresh and firm, all jars should be thoroughly sterilized and the results will then be satisfactory if the recipe is carefully followed.

For catsup or canning, tomatoes should be gathered in August as later in the season they lose their flavor and firmness.

Honey Vinegar. Add a pound and a half of strained honey to a gallon of water. Keep in a warm place for a few months and you will have vinegar that will be nice for salads and ordinary table uses.

Use a whisk broom to sprinkle the clothes, there are then no very wet spots.

BACK of the Loaf is the Snowy Flour And back of the Flour, the Mill And back of the Mill is the Wheat and the Shoveler And the Sun and the Father's will. —Malbie Babcock.

How to Judge Flour. The old expression: "The proof of the pudding is in the eating," may be well applied to flours, as a poor flour can not be made into good food.

For the ordinary, every-day house-keeping the bread flour seems all that is necessary. The whitest flour is by no means the best. Choose a flour with a creamy color, that falls away when squeezed in the hand. The creamy flour is more nutritious as it contains the gluten which is an important part of the wheat, high in nutritive value.

To test the amount of gluten in flour tie a few tablespoonfuls of flour in a thin piece of muslin, hold it under the tap and wash it until all the starch is removed. A yellowish substance, elastic in appearance, will remain; that is the gluten. The gluten in flour being elastic, expands by the heat, and holding the gas given off by the yeast, makes light, tender bread. Flour must contain a certain amount of this gluten to be good for bread making.

Pastry flour which is used for cakes does not require the gluten, so this is removed, leaving a very white flour. When a little is squeezed in the hand, and the hand then opened, the flour holds the shape of the hand instead of falling away as does the gluten flour.

Whole wheat flour is prepared by an especial milling process in which the whole grain is used, only the outer husks being removed. Good bread is one of the most important of our foods and it should be the aim of every housekeeper to make, or cause to be made, good bread. For one thing, we need our standard raised in regard to bread. White bread may match the tablecloth, but it is not as wholesome as the creamy colored breads. A perfect loaf should be shapely, with a light brown crust, fine-grained, every crumb showing, that it has risen evenly and of good flavor.

Good bread results are obtained only by care and attention, and most cooks appreciate the importance of having good bread. By practice and care any one may be successful.

WOMAN. NOTHING lovelier can be found in woman than to study household good." —Milton.

"Whether sunned in the tropics or chilled at the pole If woman be there, there is happiness." —Moore.

"A rosebud set with little willful thorns And sweet as English air could make her, she." —Tennyson.

Sweet Pickled Peaches. Pare the peaches by scalding and rubbing off the skin; do not remove the stones. Put one pint of vinegar and four pounds of sugar on to boil. Divide the following spices after being mixed into four parts, tie tightly in a little muslin and add to the hot vinegar: one teaspoonful of ground cloves, two teaspoonfuls each of allspice and cinnamon, one-half teaspoonful of ground mace, one-half ounce of ginger-root. When the mixture is hot add the peaches (seven pounds of them) and cook until thoroughly scalded. Put the peaches in a stone jar and pour over the vinegar. The next day reheat the vinegar and pour again over the peaches. They may then be covered and set away for winter use.

Stuffed Eggs. This makes a nice luncheon dish: Cut four hard cooked eggs in halves, crosswise; remove the yolks, mash and add two tablespoonfuls of grated cheese, one teaspoonful of vinegar, one-fourth of a teaspoonful of mustard, salt and cayenne to taste. Add enough melted butter to make the mixture of the right consistency to shape. Make in balls and refill the whites. Arrange in a serving dish, pour around one cupful of white sauce and serve.

Entire Wheat, Nut and Flour Bread. Take two cupfuls of scalded milk, three tablespoonfuls of sugar, one tablespoonful of shortening, one teaspoonful of salt, one-fourth of a cupful of lukewarm water, in which a yeast cake has been dissolved. Add three and one-fourth cupfuls of entire wheat flour and two and three-fourths cupfuls of white flour. At the second kneading, add one cupful of walnuts.

HOUSEHOLD HINTS. Use a diluted solution of oxalic acid to remove fruit stains from the hands. Get a few crystals and put into a small bottle, fill with water and add water as it is used. It will last for years and works like a charm.

To remove rust from clothing, wring out of water and rub on a little of the acid; then put on a bit of salt and place in the hot sun. Rub with, rubbing the place to remove all of the acid.

Wash eggs as soon as they come from the market and then the shells may be used in clearing coffee and soup.

Core apples before paring and there is less danger of their breaking.

Save scraps of soap, melt with a little soft water, cook until smooth, stir in corn or oat meal and turn into a mold.

Try common glue to enrich the soil of your ferns.

Wrap everything odorous, as fish, corned beef, etc., in cloths wrung out of cold water. Wrap fruit in paraffin paper; it keeps much longer, then place in the refrigerator.

Make small holders to use about the range, of the legs of hose stitched once or twice across to quilt them. They are thick enough to protect the hand and thin enough to grasp the smallest utensil.

When potatoes turn dark in cooking, add a little milk to the water in which they are cooked.

Add chopped chives to cream cheese and if it is left to ripen for a day the cheese will be well flavored.

A vanilla bean kept in a box of sugar, will impart a delicate flavor to the sugar.

Venison Jelly. Put one peck of stemmed and washed grapes into a preserving kettle with one quart of vinegar and one-fourth cupful each of whole cloves and stick cinnamon, cook until the grapes are soft. Strain through a double cheesecloth or jelly bag. Boil the juice 20 minutes then add six pounds of hot sugar. Cook three to five minutes and turn into glasses. This is very fine to serve with other roasts besides venison.

Nellie Maxwell. Willing to Oblige the Lady. He arose in the crowded ale. "I couldn't think of depriving you of your seat," she sweetly said. "Pray keep it."

He sat down again. "Very well, if you insist upon it, ma'am," he said in a resigned voice. "But I've already been carried by my street."

Reaching Life's Goal. If you want to be somebody in this world you must assert your individuality and assert it in the right direction, so that it may lead to a goal of honor for yourself and be an example for others. Find out what you ought to do, say to yourself: "I must do it," then begin right away with "I will do it," and keep at it until it is done.

The American Cat-Tail. The cat-tail of the American swamps is almost exactly the same plant as the Egyptian bulrush. It is no longer used for making paper, as it once was, but from its root is prepared an astringent medicine, while its stems, when prepared dry, are excellent for the manufacture of mats, chair-bottoms and the like.

Death from Sting of Poisonous Flies. Three persons died recently at Marseilles after having been stung by poisonous flies. Several streets are infested by the insects, which are said to have been brought to Marseilles in a cargo of South American wool.—Echo de Paris.

His Feelings. Bessie—How would you feel if some one died and left you a fortune? Harold—I'd feel sure that some one proved that he was of unsound mind.

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"I want this letter made public to show the benefits to be derived from Lydia E. Pinkham's Vegetable Compound."—Mrs. John G. Moldan, 2115 Second St. North, Minneapolis, Minn.

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